

Cookbook for John Paul II Academy

Created by HPS Menu Planner

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Spicy Chicken Patty

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7109

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each	<p>WASH HANDS. WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.</p> <ol style="list-style-type: none"> 1. Cook chicken patty as directed on package. 2. Layer patty, lettuce, and tomato on bottom of roll. Top with remaining half of roll. 3. Serve. 4. Allow student to select condiment of choice. 	517810
CHIX PTY BRD CKD SPCY 3Z 4- 5# PROVIEW	1 Each		523790

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.

1. Cook chicken patty as directed on package.
2. Layer patty, lettuce, and tomato on bottom of roll. Top with remaining half of roll.
3. Serve.
4. Allow student to select condiment of choice.

Child Nutrition: 1 Each provides= 2.5 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00

Amount Per Serving

Calories	3.40
Fat	0.12g
SaturatedFat	0.01g
Trans Fat	0.00g
Cholesterol	0.35mg
Sodium	4.55mg
Carbohydrates	0.38g

Fiber	0.06g		
Sugar	0.03g		
Protein	0.21g		
Vitamin A	3.00IU	Vitamin C	0.00mg
Calcium	0.60mg	Iron	0.03mg

Toasted Cheese Sandwich

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7112

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MARGARINE SLD 30-1 GCHC	3/4 Cup		733061
BREAD WGRAIN SLCD 1/2 7-32Z GFS	100 Slice		231053
CHEESE AMER 120CT SLCD 4-5 GCHC	100 Slice		164216

Preparation Instructions

Directions:

Brush approximately ½ oz (1 Tbsp) margarine or butter on each sheet pan (18" x 26" x 1"). For 50 servings, use 3 pans. For 100 servings, use 5 pans. Reserve the remaining margarine or butter for step 5

Place 20 slices of bread on each sheet pan, 4 across and 5 down. For 50 servings, one pan will have only 10 slices.

Top each slice of bread with 2 slices (2 oz) of cheese.

Cover with remaining bread slices.

Brush tops of sandwiches with remaining margarine or butter, approximately 1 ½ oz (3 Tbsp) per pan.

Bake until lightly browned: Conventional oven: 400° F for 15-20 minutes Convection oven: 350° F for 10-15 minutes
DO NOT OVERBAKE

CCP: Heat to 140° F or higher.

CCP: Hold for hot service at 135° F or higher. If desired, cut each sandwich diagonally in half.

Notes:

1: Comments:

2: *See Marketing Guide.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	314.00
Fat	11.64g
SaturatedFat	5.08g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	606.40mg
Carbohydrates	41.00g

Fiber	4.00g
Sugar	4.00g
Protein	10.00g
Vitamin A 480.00IU	Vitamin C 0.00mg
Calcium 180.00mg	Iron 2.16mg

Hot Dog on WG Bun MTG

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7496

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HOT DOG WHEAT WHL 12-12CT GFS	50 Each		517830
FRANKS MEAT CN 8/# 10# KENTQ	50 Each		168530

Preparation Instructions

Directions:

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016

Notes:

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving	
Calories	280.00
Fat	17.50g
SaturatedFat	6.00g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	685.00mg
Carbohydrates	22.00g
Fiber	4.00g
Sugar	3.00g

Protein	10.00g		
Vitamin A	0.07IU	Vitamin C	0.00mg
Calcium	48.41mg	Iron	1.29mg

Sandwich Chicken Patty MTG

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7497

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	50 Each		517810
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	50 Each		542832

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.

1. Cook chicken patty as directed on package.
2. Place chicken patty on bun and wrap in foil.
3. Serve.
4. Allow student to select condiment of choice.

Child Nutrition: 1 Each provides= 2.5 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	360.00		
Fat	11.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	565.00mg		
Carbohydrates	40.00g		
Fiber	6.00g		
Sugar	5.00g		
Protein	28.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg

Calcium 80.00mg **Iron** 2.88mg

Hamburger on a Bun

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7501

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB CIRCLE 116-3Z ADV	1 Each	BAKE Conventional oven: frozen product: preheat oven to 400 degrees f. Heat for 12 minutes. Convection oven: frozen product: preheat oven to 375 degrees f. Heat for 8 1 2 minutes.	485342
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810

Preparation Instructions

Directions:

1. Heat burger patty according to directions on package.

CCP: Heat to internal temp of 155° F

2. Place heated burger on whole grain rich bun.

3. Place in warming oven until ready for service.

CCP: Heat to internal temp of 155° F. Hold for hot service at 135° F or higher.

Notes:

1: Equipment (if not specified in procedures above):

SLE Components

Amount Per Serving

Meat	2.75
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	6.40
Fat	0.32g
SaturatedFat	0.12g
Trans Fat	0.00g
Cholesterol	0.80mg
Sodium	8.50mg
Carbohydrates	0.54g
Fiber	0.12g
Sugar	0.06g
Protein	0.38g

Vitamin A	2.00IU	Vitamin C	0.00mg
Calcium	1.60mg	Iron	0.06mg

Peaches Dcd MTG

Servings:	100.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7514

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 GFS	1/2 Cup		268348

Preparation Instructions

Directions:

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle or menued portion.

Child Nutrition: 4z spoodle provides= 1/2 cup fruit

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving

Calories	0.60		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.10mg		
Carbohydrates	0.14g		
Fiber	0.01g		
Sugar	0.13g		
Protein	0.01g		
Vitamin A	2.00IU	Vitamin C	0.01mg
Calcium	0.00mg	Iron	0.00mg

Oranges

Servings:	75.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7515

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES NAVEL/VALENCIA FCY 113CT MRKN	1/2 Cup		198013

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Cut orange into 4 wedges. Serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MINIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 1 orange = 1/2c fruit

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 0.50

Amount Per Serving

Calories	0.54		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.01mg		
Carbohydrates	0.14g		
Fiber	0.02g		
Sugar	0.09g		
Protein	0.01g		
Vitamin A	2.72IU	Vitamin C	0.65mg
Calcium	0.47mg	Iron	0.00mg

Pears

Servings:	100.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7520

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR DCD XL/S 6-10 GFS	1/2 Cup		290203

Preparation Instructions

Directions:

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4z spoodle.

Child Nutrition: 4z spoodle = 1/2 c. fruit

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving			
Calories	0.70		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.10mg		
Carbohydrates	0.17g		
Fiber	0.01g		
Sugar	0.15g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Pineapple

Servings:	100.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7522

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE TIDBITS IN JCE 6-10 GFS	1/2 Cup		189979

Preparation Instructions

Directions:

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

Child Nutrition: 4z spoodle = 1/2c fruit

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving

Calories	0.70		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.18g		
Fiber	0.01g		
Sugar	0.15g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.09mg
Calcium	0.00mg	Iron	0.00mg

mixed fruit

Servings:	75.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7525

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRUIT COCKTAIL WTR PACK 6-10 P/L	1/2 Cup		167592

Preparation Instructions

Directions:

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle or menued portion.

Child Nutrition: 4z spoodle provides= 1/2 cup fruit

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 0.50

Amount Per Serving

Calories	0.61		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.07mg		
Carbohydrates	0.13g		
Fiber	0.03g		
Sugar	0.09g		
Protein	0.00g		
Vitamin A	2.69IU	Vitamin C	0.02mg
Calcium	0.00mg	Iron	0.00mg

Carrot & Celery Sticks MTG

Servings:	100.00	Category:	Vegetable
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7586

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT CELERY STIX COMBO 2-5 RSS	1/2 Cup		302198

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL PRODUCE UNDER COOL RUNNING WATER.

1. Clean carrots and celery
2. place in serving container (4 Oz)
3. Serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 1/2 cup sticks provides= 1/4 cup "other" vegetable and 1/4 cup red/orange vegetable

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.01
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.00

Amount Per Serving

Calories	0.34		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.86mg		
Carbohydrates	0.07g		
Fiber	0.02g		
Sugar	0.03g		
Protein	0.01g		
Vitamin A	97.14IU	Vitamin C	0.05mg
Calcium	0.46mg	Iron	0.00mg

Baby Carrots Frsh MTG

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7598

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	1/2 Cup		510637

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL PRODUCE UNDER COOL RUNNING WATER.

1. Serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 1/2 cup serving provides= 1/2 cup red/orange vegetable

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.01
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving

Calories	0.40		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.88mg		
Carbohydrates	0.09g		
Fiber	0.03g		
Sugar	0.05g		
Protein	0.01g		
Vitamin A	156.38IU	Vitamin C	0.03mg
Calcium	0.36mg	Iron	0.01mg

Salad Mixed Green MTG

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7599

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	50 1/2 Cup		735787
TOMATO SLCD 1/4 5 RSS	3 1/2 Pound		786535
CUCUMBER SLCD 1/4 2-3 RSS	5 Pound		329517

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Place washed lettuce into a mixing bowl.
2. Core and dice tomatoes.
3. Slice cucumbers into 1/4" slices.
4. Combine tomatoes and cucumbers.
5. Portion 1 cup of lettuce into individual salad bowls and top with tomato/cucumber mix. Toss and serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 1 salad provides= 1/2 cup dark green vegetable, 1/4 cup "other" vegetable, 1/8 cup red/orange vegetable

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	1.01
RedVeg	0.07
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	13.15
Fat	0.04g
SaturatedFat	0.01g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.73mg
Carbohydrates	2.71g

Fiber	1.19g
Sugar	0.45g
Protein	0.14g
Vitamin A 5160.42IU	Vitamin C 32.17mg
Calcium 22.29mg	Iron 0.78mg

Beef and Spaghetti Casserole

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7600

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 81/19 FINE GRIND 6-10AVG	6 1/2 Pound		764720
SPICE ONION MINCED 12Z TRDE	3/8 Cup		513997
TOMATO PASTE 26% 6-10 REDG	1 Quart	READY_TO_EAT None	773549
SUGAR CANE GRANUL XTRA FINE 6-12Z	1 Ounce		750582
SPICE BASIL LEAF 5.5Z TRDE	1 1/2 Teaspoon		513628
SPICE OREGANO GRND 12Z TRDE	1 1/2 Teaspoon		513725
SALT IODIZED 25 CARG	1 1/2 Teaspoon		108286
SPICE GARLIC GRANULATED 24Z TRDE	1 1/3 Tablespoon		513881
SPICE PEPR BLK COARSE GRND 16Z TRDE	1 1/2 Teaspoon		518322
PASTA SPAG 51 WGRAIN 2-10	1 Ounce		221460

Preparation Instructions

Directions:

Brown ground beef. Drain. Continue immediately.

Add onions to ground beef and sauté for 5 minutes or until onions are translucent.

In a heavy pot, combine beef, onions, tomato paste, water, sugar, basil, oregano, salt, granulated garlic, and pepper. Bring to a boil over medium heat. Reduce heat, cover, and simmer for 20 minutes, stirring occasionally.

CCP: Heat to 165° F or higher.

Stir cooked macaroni, noodles, or spaghetti into meat sauce. Spread mixture into pans (9" x 13" x 2"). For 25 servings, use 2 pans. For 50 servings, use 4 pans.

CCP: Hold at 140° F or warmer. Portion with No. 10 scoop (cup).

Notes:

1: * See Marketing Guide

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.02
Fruit	0.00
GreenVeg	0.00
RedVeg	0.32
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	167.13
Fat	10.94g
SaturatedFat	4.68g
Trans Fat	0.00g
Cholesterol	39.00mg
Sodium	114.12mg
Carbohydrates	5.01g
Fiber	1.34g
Sugar	2.58g
Protein	12.28g
Vitamin A 256.44IU	Vitamin C 3.07mg
Calcium 13.57mg	Iron 1.42mg

Baked Apples,GFS

Servings:	50.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7708

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE IN JCE NSA 6-10 GFS	1 Cup		610283
SUGAR BROWN LT 12-2 P/L	1 Pound		860311
SPICE CINNAMON GRND 15Z TRDE	1/4 Cup		224723
MARGARINE LIQUID 2-17.5 GFS	1 Tablespoon		266965

Preparation Instructions

Directions:

In each 4 inch deep serving pan place

2 #10 cans sliced Apples

1/2 # brown sugar

1/8 cup cinnamon spice

4 oz of melted margarine

CCP: Heat to 165° F or higher for at least 15 seconds

Bake till Apples are tender

CCP: Hold at 135° F or higher.

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50

Amount Per Serving

Calories	39.14
Fat	0.22g
SaturatedFat	0.04g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	5.76mg
Carbohydrates	9.64g
Fiber	0.04g
Sugar	9.43g

Protein		0.01g	
Vitamin A	10.00IU	Vitamin C	0.00mg
Calcium	7.83mg	Iron	0.06mg

Fresh Apples

Servings:	100.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7714

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELICIOUS RED 113CT MRKN	1 Each		197696

Preparation Instructions

Wash Hands

CCP: Wear gloves while preparing ready to eat foods

Wash apples in tempid water. Allow to dry.

Option #1 - once apples are dry,place each in a baggy for self service

option #2 - place apples in a serving bowl under sneeze guard. Use tongs for service.

Option #3 -cut what apples in 1/2 right before service (cut what is needed for each run). Place in 4 oz serving trays on a sheet tray. place on serving line under sneeze guard.

** if whole apple is served it counts as 1 cup of fruit

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving

Calories	0.67		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.01mg		
Carbohydrates	0.18g		
Fiber	0.03g		
Sugar	0.13g		
Protein	0.00g		
Vitamin A	0.69IU	Vitamin C	0.06mg
Calcium	0.08mg	Iron	0.00mg

Applesauce Unsweetened

Servings:	48.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7715

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 GFS	1/2 Cup		271497

Preparation Instructions

ccp: wash hands, wash off top of can and wear gloves when preparing ready to eat foods.

Portion applesauce into 1/2 c serving trays. Place on sheet tray on serving line under sneeze guard.

CCP: if applesauce has been refrigerated be sure to maintain an internal temperature of 41 degrees or lower

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50

Amount Per Serving			
Calories	1.04		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.21mg		
Carbohydrates	0.25g		
Fiber	0.02g		
Sugar	0.23g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.10mg	Iron	0.00mg

appleslices

Servings:	100.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7717

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE FRSH SLCD 100-2Z P/L	1 Package		473171

Preparation Instructions

1. pull from fridge day of service
2. place on sheet tray on serving line right before lunch starts
3. keep internal temp at 41 degrees or lower

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving			
Calories	0.30		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.07g		
Fiber	0.00g		
Sugar	0.06g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.20mg
Calcium	0.20mg	Iron	0.00mg

Fruit juices

Servings:	75.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7718

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE CRAN CKTL 15FRSH 72-4FLZ SNCUP	1 Each		118960
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each		118930
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	1 Each		118921
JUICE GRP 100 FRSH 72-4FLZ SNCUP	1 Each		118940

Preparation Instructions

1. Pull from fridge day of service right before lunch. Pull what is needed for each run
2. Place on sheet tray on serving line
3. keep an internal temp at 41 degrees or lower

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.02
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 0.50

Amount Per Serving			
Calories		3.47	
Fat		0.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.33mg	
Carbohydrates		0.83g	
Fiber		0.00g	
Sugar		0.76g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	1.36mg
Calcium	0.00mg	Iron	0.00mg

fruit cups

Servings:	75.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7723

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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Preparation Instructions

Commodity items

CCP: Thaw in fridge over night

CCp: During service be sure to maintain the internal temp of fruit cup at below 41 degrees.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 0.50

Amount Per Serving			
Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

fresh pears

Servings:	50.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7726

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR 95-110CT MRKN	1/2 Cup		198056

Preparation Instructions

wash hand

CCP: wear gloves while preparing ready to eat foods

wash pears in tempid water. Allow to dry

Option #1 - once fruit is dry, place in baggy for self service

Option #2 - place fruit in serving bowl under sneeze guard. Use tongs for service

Option #3 - Right before each run cut in 1/2 place in 4 oz. serving tray amount needed for run. Place on sheet tray on serving line under sneeze guard.

CCP: If the fruit has been refrigerated maintain temperature between 35 & 41 degrees.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50

Amount Per Serving			
Calories	0.16		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.04g		
Fiber	0.01g		
Sugar	0.03g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.03mg	Iron	0.00mg

Fresh Strawberries

Servings:	75.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7730

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY CLAMSHELL 8 MRKN	1/2 Cup		212768

Preparation Instructions

CCP: wash hands and wear gloves when preparing ready to eat food.

CCP: Wash outside of fruit with cool water just before service in order to maintain integrity of berry.

Portion fruit into 4 oz serving trays. Place on sheet tray on serving line under sneeze guard.

CCP: If fruit has been in the fridge maintain the internal temp between 35 & 41 degrees

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 0.50

Amount Per Serving

Calories	0.06		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.01g		
Fiber	0.00g		
Sugar	0.01g		
Protein	0.00g		
Vitamin A	0.02IU	Vitamin C	0.11mg
Calcium	0.03mg	Iron	0.00mg

Frozen Fruit Juice

Servings:	75.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7736

Ingredients

Description	Measurement	Prep Instructions	DistPart #
NOVELTY FZ ORG/PNAP/CHRY 96-4.4FLZ	1 Each		602402

Preparation Instructions

*** DO NOT THAW per manufactures instructions

1. Pull from freezer day of service

Option #1- Put on serving line in ice

Option #2 - Put on serving line in ice

Keep at internal temp at 32 degrees or below

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00

Amount Per Serving

Calories	0.93		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.13mg		
Carbohydrates	0.25g		
Fiber	0.04g		
Sugar	0.21g		
Protein	0.00g		
Vitamin A	6.67IU	Vitamin C	0.80mg
Calcium	1.07mg	Iron	0.00mg

Sausage Biscuit

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7737

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970
BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	1 Each	BAKE For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.	631902

Preparation Instructions

Preheat oven for biscuits to 325

Preheat an oven for sausage biscuits to 350

CCP: Wash hands

Place biscuits on parchment lined sheet tray. bake for 6-8 minuter or until golden brown and baked through.

Once cooled slice in half and hold until ready for assembly.

place sausage in single layer on parchment sheet tray. Bake for 10-12 minutes or internal temp reaches 165.

CCP: Hold sausage at above 135

Assembly: CCP: wear disposable gloves when preparing ready to eat foods.

Place 1 each sausage patty on sliced biscuit. Close biscuit and serve immediately.

CCP: If holding, hold above 135 for no more than 4 hours. Discard after 4 hours.

DO NOT REHEAT - reheating will negatively affect the quality of the product.

SLE Components

Amount Per Serving

Meat	0.04
Grain	0.08
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving

Calories 10.40

Fat 0.52g

SaturatedFat 0.32g

Trans Fat 0.00g

Cholesterol 1.20mg

Sodium 20.00mg

Carbohydrates 1.08g

Fiber 0.08g

Sugar 0.08g

Protein 0.40g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 6.00mg **Iron** 0.06mg

Chicken Pot Pie

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7738

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	1 Gallon		570533
VEGETABLES MXD 6- 10 GFS	1 Quart		119059
BUTTER WHPD GRD AA 2-5 GFS	1 Cup		242535
SPICE ONION MINCED 12Z TRDE	1 1/2 Tablespoon		513997
CELERY DCD IQF 6-4 GFS	1 Quart		261513
BROTH CHIX NO MSG 12-5 HRTHSTN	3 Quart		261564
SEASONING POULTRY 10Z TRDE	1 1/2 Teaspoon		273996
BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	24 Each	BAKE For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.	631902
SPICE PEPR BLK REG GRIND 16Z TRDE	1 1/2 Teaspoon		225037
WHOLE WHEAT FLOUR STONE GROUND	2 1/2 Cup		330094

Preparation Instructions

1. Cook biscuits according to manufactures directions.

2. Thaw chicken according to manufactures directions.
3. Melt margarine add celery and onion. Cook over medium heat for 5-10 mins. Blend flour cook over medium heat, stirring constantly until slightly thickened 10 - 15 mins.
5. Take 2 steam table pans but the bottom of biscuits. Save the tops till later.
6. Mix chicken and mixed vegetables together. Add gravy mixture.
7. Place chicken and mixed vegetable mixture over biscuits. Place tops of biscuits.
8. Bake at 450 for 30-35 min. Continue to bake until thickened at 210

for 30 mins

CCP: Heat to 165 or higher at least 15 sec

CCP: Hold for hot service at 135 or higher

cut each pan 5x5 (25 portions per pan)

1 cup portions

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.96
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.08
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving	
Calories	148.87
Fat	6.99g
SaturatedFat	5.11g
Trans Fat	0.00g
Cholesterol	6.77mg
Sodium	405.32mg
Carbohydrates	18.53g
Fiber	1.76g
Sugar	1.60g
Protein	3.08g
Vitamin A 544.00IU	Vitamin C 0.38mg
Calcium 78.84mg	Iron 0.88mg

Asian Chicken

Servings:	75.00	Category:	Entree
Serving Size:	3.90	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7739

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	22 1/17 Pound		791710

Preparation Instructions

Preheat oven to 400

CCP: Wash Hands

Layer chicken chunks in single layer on parchment lined sheet tray

Bake 16-20 mins or (CCP) until the internal temperature reaches 165.

Heat sauces in low boiling water until internal temp reaches 135

Right before service place chicken in steam table pan. Coat with sauce. Serve immediately

CCP: If holding be sure to hold at 135 or higher for no more than 4 hours

CCP: If temp falls below 135 reheat to 165

SLE Components

Amount Per Serving

Meat	2.41
Grain	0.60
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 3.90

Amount Per Serving			
Calories		229.27	
Fat		4.83g	
SaturatedFat		1.21g	
Trans Fat		0.00g	
Cholesterol		54.30mg	
Sodium		458.55mg	
Carbohydrates		30.17g	
Fiber		2.41g	
Sugar		15.69g	
Protein		16.89g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.74mg

Traveling Tacos

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7740

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF CKD 4-5 KE	3 Package		813441
CHEESE CHED MLD SHRD 4-5 LOL	3 Pound		150250
CHIP NACHO CHS TOP N GO 21-1.4Z DORIT	100 Package	READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy	865611

Preparation Instructions

1. Boil taco meat in water 30 min or until internal temps reach 165.
2. Place taco meat in 4" half stem table pan on heated serving line
3. Place cheese cheese in 2" half steam table pan and place in cool area on steam table
4. Open taco scoops and in 2" half steam table and place in cool area on steam table

CCP: Minimum temperature to be 165

CCP: Minimum holding temperature 135

Serving items:

4" half steam table pan

2" half steam table pan

2 oz. server

2 oz. souffle cup

2 oz. server

Serving Instructions:

Using a 2 oz server, place taco meat filling inside of scoops. Top with 1/2 oz shredded cheese.

SLE Components

Amount Per Serving

Meat	0.52
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00

Amount Per Serving

Calories	245.48
Fat	11.53g
SaturatedFat	3.98g
Trans Fat	0.01g
Cholesterol	14.94mg
Sodium	376.62mg
Carbohydrates	28.53g
Fiber	2.02g
Sugar	1.00g
Protein	6.54g

Vitamin A	141.63IU	Vitamin C	0.00mg
Calcium	148.88mg	Iron	0.51mg

Chicken Alfredo

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7741

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	12 1/2 Pound	UNSPECIFIED Not currently available	570533
SAUCE ALFREDO FZ 6-5 JTM	12 1/2 Pound		155661
PASTA PENNE RIGATE 51 WGRAIN 2-10	6 1/4 Pound		221482

Preparation Instructions

1. Thaw chicken . Heat chick to 145 internal temp.
2. Place alfredo sauce in boiling water for 30 mins or until internal temp is 135
3. Cook pasta till done. (Cook 8-10 mins)
4. Combine all 3 and place mixture between 2 serving pans.
5. Place on serving line, maintain holding temp at 135 or above

SLE Components

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00

Amount Per Serving

Calories	290.13		
Fat	9.55g		
SaturatedFat	4.28g		
Trans Fat	0.00g		
Cholesterol	57.45mg		
Sodium	489.19mg		
Carbohydrates	26.64g		
Fiber	2.00g		
Sugar	4.28g		
Protein	22.06g		
Vitamin A	241.79IU	Vitamin C	0.00mg
Calcium	218.97mg	Iron	1.57mg

BBQ Pork on Bun

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7765

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ DRY PKG 2-5 AUSTBL	2 Ounce		632160
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810

Preparation Instructions

Directions:

Bake BBQ Pork in 4 in. serving pans until temperature reaches 165 or higher.

CCP: Heat to 165° F or higher for at least 15 seconds

Remove from oven, put on line and hold.

CCP: Hold at 135° F or higher.

Assemble sandwich at time of service. 1 bun and 2 oz BBQ pork.

Notes:

SLE Components

Amount Per Serving

Meat	1.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving			
Calories	11.20		
Fat	0.44g		
SaturatedFat	0.14g		
Trans Fat	0.00g		
Cholesterol	2.00mg		
Sodium	16.60mg		
Carbohydrates	1.08g		
Fiber	0.20g		
Sugar	0.20g		
Protein	0.72g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.60mg	Iron	0.07mg

Bacon Cheeseburger on Pretzel Bun

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7766

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB CIRCLE 116-3Z ADV	1 Each	BAKE Conventional oven: frozen product: preheat oven to 400 degrees f. Heat for 12 minutes. Convection oven: frozen product: preheat oven to 375 degrees f. Heat for 8 1 2 minutes.	485342
BACON CKD RND 192CT HRML	1 Each		433608
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
ROLL PRETZEL WGRAIN 120-2.2Z J&J	1 Each		500162

Preparation Instructions

Preheat oven to 350.

CCP: Wash hands

Place bacon on parchment lined sheet tray. Bake for 1-2 minutes or until crispy

CCP: hold at or above 135 while preparing remaining ingredients

Place patties in a single layer on sheet tray. Bake in oven for 10-12 mins or until internal temp reaches 165.

CCP: Be sure to hold patties for at least 135 while assembling product. If temp falls below 135, reheat to 165 for at least 15 secs.

Assembly:

CCP: Wear gloves when preparing ready to eat foods

Place bottom of bun in single layer on parchment lined sheet tray

Place 1 of ea. on bun - burger, bacon, and slice of cheese. Place top of bun on sandwich

Service immediately or place sheet tray in bun pan cover for holding. Hold at or above 135 for no more than 4 hours

SLE Components

Amount Per Serving

Meat	3.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00
Serving Size: 1.00

Amount Per Serving

Calories	8.70
Fat	0.45g
SaturatedFat	0.20g
Trans Fat	0.00g
Cholesterol	1.25mg
Sodium	15.20mg
Carbohydrates	0.64g
Fiber	0.08g
Sugar	0.05g
Protein	0.53g

Vitamin A	2.00IU	Vitamin C	0.00mg
Calcium	3.12mg	Iron	0.07mg

Corn Dog

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7767

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	1 Each		620220

Preparation Instructions

Preheat oven to 350

CCP: Wash Hands

Place corn dogs single layer on sheet tray

bake for 24 - 27 mins or until internal temp is 165

Serve immediately or hold at above 135 for

no more than 4 hours

CCP: if temp falls below 135 reheat to 165 for at least 15 secs

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	4.80		
Fat	0.16g		
SaturatedFat	0.05g		
Trans Fat	0.00g		
Cholesterol	0.80mg		
Sodium	7.80mg		
Carbohydrates	0.60g		
Fiber	0.10g		
Sugar	0.10g		
Protein	0.18g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.60mg	Iron	0.04mg

Chicken Rings

Servings:	75.00	Category:	Entree
Serving Size:	5.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7768

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHNK RING BRD WGRAIN 750-.74Z	5 Each		281771

Preparation Instructions

CCP: Wash Hands

Pre heat one oven to 375 for chicken rings

Pre heat another oven to 350 for rolls

Place chicken rings in a single layer on parchment paper lined sheet tray. Bake in oven on 375 6-8 mins or until internal temp reaches 165.

Place rolls in a single layer on parchment paper lined sheet tray. Bake in oven a 350 for 8 mins

CCP: Wear disposable glove when preparing ready to eat food.

Place chicken rings in steam table pan and put on line. Each serving is 5 rings

Place rolls in steam table pan. Each serving is 1 each.

Place on serving line immediately or hold at above 135. If internal temp falls below 135 reheat to 165 for 15 secs

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 5.00

Amount Per Serving			
Calories	4.00		
Fat	0.23g		
SaturatedFat	0.04g		
Trans Fat	0.00g		
Cholesterol	0.67mg		
Sodium	6.00mg		
Carbohydrates	0.20g		
Fiber	0.02g		
Sugar	0.02g		
Protein	0.28g		
Vitamin A	1.67IU	Vitamin C	0.00mg
Calcium	0.33mg	Iron	0.02mg

Chicken Tenders w/ wg roll

Servings:	25.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7769

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	3 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951

Preparation Instructions

CCP: Wash Hands

Pre heat one oven to 375 for chicken tenders

Pre heat another oven to 350 for rolls

Place chicken tenders in a single layer on parchment paper lined sheet tray. Bake in oven on 375 6-8 mins or until internal temp reaches 165.

Place rolls in a single layer on parchment paper lined sheet tray. Bake in oven a 350 for 8 mins

CCP: Wear disposable glove when preparing ready to eat food.

Place chicken rings in steam table pan and put on line. Each serving is 3 tenders

Place rolls in steam table pan. Each serving is 1 each.

Place on serving line immediately or hold at above 135. If internal temp falls below 135 reheat to 165 for 15 secs

SLE Components

Amount Per Serving

Meat	0.08
Grain	0.04
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 3.00

Amount Per Serving

Calories	10.40
Fat	0.60g
SaturatedFat	0.10g
Trans Fat	0.00g
Cholesterol	1.00mg
Sodium	15.60mg
Carbohydrates	0.64g
Fiber	0.12g
Sugar	0.04g
Protein	0.60g

Vitamin A	4.00IU	Vitamin C	0.00mg
Calcium	1.60mg	Iron	0.07mg

Grilled Chicken Sandwich

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7771

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810
CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS	1 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 16-20 minutes. MICROWAVE Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	152121

Preparation Instructions

Preheat oven to 350

CCP: Wash hands

Place chicken on sheet pan with a small amount of water. Cook for 17-21 mins or until internal temp reaches 165.

Place one piece of chicken on each bun and wrap in foil.

Serve immediately or hold at 135 or higher for no more than 4 hours. Discard after 4 hours

CCP: If internal temp falls below 135 reheat chicken to 165 for at least 15 seconds

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving	
Calories	10.00
Fat	0.18g
SaturatedFat	0.02g
Trans Fat	0.00g
Cholesterol	2.40mg
Sodium	17.80mg
Carbohydrates	1.04g
Fiber	0.20g

Sugar	0.12g		
Protein	1.08g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.40mg	Iron	0.07mg

Bosco Stick w/ marinara sauce

Servings:	50.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7772

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 144-2.21Z	1 Each		654071
SAUCE MARINARA A/P 6-10 REDPK	1 2/5 Ounce	READY_TO_EAT None	592714

Preparation Instructions

Preheat oven 350

Place bosco stick on parchment lined sheet tray. Bake for 8-10 mins or until internal temp is at 165

Place in bags.

Heat marinara sauce until internal temp is at 145. Serve with 2 oz ladle

CCP: serve immediately or hold 135 or higher for no more than 4 hrs

CCP: if temp falls below 135 reheat to 165 for least 15 secs

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.01
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 2.00

Amount Per Serving

Calories	3.60		
Fat	0.14g		
SaturatedFat	0.07g		
Trans Fat	0.00g		
Cholesterol	0.40mg		
Sodium	9.20mg		
Carbohydrates	0.44g		
Fiber	0.06g		
Sugar	0.06g		
Protein	0.16g		
Vitamin A	3.88IU	Vitamin C	0.06mg
Calcium	3.16mg	Iron	0.03mg

Lasagna Roll w/marinara sauce and breadstick

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7773

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.3Z	1 Piece		234041
BREADSTICK WHT WHE PARBK 200-.9Z	1 Each		622082
SAUCE MARINARA A/P 6-10 REDPK	114 Ounce	READY_TO_EAT None	592714

Preparation Instructions

Directions:

N A PAN LAYER SAUCE ON BOTTOM OF FULL OR 1/2 STEAM PAN, THEN PLACE LASAGNA IN PAN COVER WITH SAUCE. SEAL PAN WITH FOIL BAKE IN OVEN AT 375°F FOR 35-40 MINUTES FROZEN OR 25-30 MINUTES THAWED

CCP: Heat to 165° F or higher for at least 15 seconds

Hold in a warmer @145° covered the pan with plastic film and hold for 1 hour

CCP: Hold at 135° F or higher.

Serve immediately

Breadstick:

Place product on a lined sheet pan. Once thawed, bake in preheated 375 degrees F convection oven for 5-8 minutes.

Notes:

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving	
Calories	38.57
Fat	1.76g
SaturatedFat	0.07g
Trans Fat	0.00g
Cholesterol	0.40mg
Sodium	269.77mg
Carbohydrates	5.73g
Fiber	1.69g
Sugar	3.36g

Protein	1.97g		
Vitamin A	323.94IU	Vitamin C	5.01mg
Calcium	19.43mg	Iron	0.04mg

Mac & Cheese

Servings:	50.00	Category:	Entree
Serving Size:	0.67	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7776

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE BLND MEX SHRD FINE 4-5 P/L	3 Gallon		731374
PASTA ELBOW MACAR 51 WGRAIN 2-10	1 Gallon		229941
BUTTER WHPD GRD AA 2-5 GFS	2 Cup		242535
SPICE PEPR BLK REG GRIND 16Z TRDE	1/2 Teaspoon		225037
SPICE MUSTARD GRND 14Z TRDE	2 Tablespoon		224928
MILK WHT 1 4-1GAL RGNLBRND	1 Gallon		817801

Preparation Instructions

1. Heat water to a roiling boil
 - 2 Slowly add macaroni. Stir constantly until water boils again. Cook about 8 mins or until tender. Stir occasionally, DON'T OVER COOK
 3. Quickly stir milk into macaroni. Add margarine and seasonings.
 4. Add the cheese and stir until cheese is melted and the mixture is smooth. The mixture is quite liquid at this stage.
CCP: Heat to 140 or higher
 5. Pour macaroni and cheese mixture into steam table pans which have been slightly coated with pan release. for 50 servings use 2 pans and for 100 servings use 4 pans. Hold for 30 mins on a 180-190 steamtable to allow sufficient time for mixture to set up properly.
CCP: Hold for hot service at 135 or higher.
- Portion with a #6 scoop

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.67

Amount Per Serving

Calories 161.23

Fat 7.60g

SaturatedFat 4.82g

Trans Fat 0.03g

Cholesterol 27.40mg

Sodium 161.06mg

Carbohydrates 13.27g

Fiber 0.04g

Sugar 12.82g

Protein 8.17g

Vitamin A 646.90IU **Vitamin C** 0.00mg

Calcium 316.90mg **Iron** 0.11mg

Yogurt and Granola Parfait

Servings:	30.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7777

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
CEREAL GROLA CRNCHY CLUSTERS 4-50Z	1/2 Cup		812821
STRAWBERRY CLAMSHELL 8 MRKN	1/4 Cup		212768

Preparation Instructions

Directions:

- Combine 1/2 c granola, 1 c yogurt and 1/4 c strawberries in a 9 oz cup (yogurt, granola, then strawberry)
- Parfaits can be assembled prior to meal service or ingredients can be offered individually on the meal line.

CCP: Hold for cold service at 41° F or lower.

Notes:

- Equipment (if not specified in procedures above):

SLE Components

Amount Per Serving

Meat	0.80
Grain	0.04
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 30.00

Serving Size: 1.00

Amount Per Serving

Calories	65.33		
Fat	0.46g		
SaturatedFat	0.20g		
Trans Fat	0.00g		
Cholesterol	1.99mg		
Sodium	34.24mg		
Carbohydrates	13.57g		
Fiber	0.11g		
Sugar	9.22g		
Protein	2.12g		
Vitamin A	0.03IU	Vitamin C	0.14mg

Calcium 71.68mg **Iron** 0.04mg

turkey wrap

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7778

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	4 Slice		689541
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each		882700

Preparation Instructions

Directions:

Place 4 slices = Jennie-O Turkey slices and 2 slices of cheese on each hoagie bun or Tortilla Wrap

CCP: Hold for cold service at 41° F or lower.

Wrap each choice in a paper wrap assemble in 2" serving pans

For line service

CCP: Hold for cold service at 41° F or lower.

Notes:

SLE Components

Amount Per Serving

Meat	1.87
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving

Calories	8.27		
Fat	0.24g		
SaturatedFat	0.12g		
Trans Fat	0.00g		
Cholesterol	1.40mg		
Sodium	24.53mg		
Carbohydrates	0.80g		
Fiber	0.08g		
Sugar	0.06g		
Protein	0.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.64mg	Iron	0.04mg

waffle fries

Servings:	100.00	Category:	Vegetable
Serving Size:	3.02	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7779

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WAFFLE 6-4.5 MCC	3 1/50 Ounce	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1 4 TO 2 3 4 MINUTES.	201081

Preparation Instructions

Directions:

Pre-heat oven to 400°

Arrange product in single layer

Bake 14-16 minutes or until light golden brown

CCP: Heat to 165° F or higher for at least 15 seconds

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.01

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.02

Amount Per Serving

Calories	1.40		
Fat	0.05g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.80mg		
Carbohydrates	0.22g		
Fiber	0.03g		
Sugar	0.00g		
Protein	0.02g		
Vitamin A	0.00IU	Vitamin C	0.04mg
Calcium	0.00mg	Iron	0.01mg

meatball sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7780

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD REDC SOD .5Z 2-5 GCHC	8 1/2 Pound		610790
SAUCE MARINARA A/P 6-10 REDPK	4 Cup	READY_TO_EAT None	592714
BUN HOT DOG WHEAT WHL 12-12CT GFS	50 Each		517830

Preparation Instructions

1. pre heat oven to 350
2. Place frozen meatballs on sheet tray at is sprayed with nonstick spray. Bake for 15-20 mins
3. Transfer meatballs into 2 full pans. Poor 4 cups of marinara sauce into each of the 2 pans
4. cover and heat for 10 mins
5. Assemble meatballs (6) and sauce (1/8 cup) on the bun. Assemble on the serving line just in time for service.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	116.79		
Fat	2.52g		
SaturatedFat	0.23g		
Trans Fat	0.03g		
Cholesterol	1.13mg		
Sodium	175.79mg		
Carbohydrates	20.60g		
Fiber	4.51g		
Sugar	2.94g		
Protein	4.85g		
Vitamin A	88.69IU	Vitamin C	1.37mg
Calcium	44.79mg	Iron	0.76mg

Nacho Bar

Servings:	75.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7786

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	3/4 Cup		451730
TOMATO ROMA DCD 3/8 2-5 RSS	3/4 Cup		786543
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	4 1/2 Quart		722110
100158 - Beef, Find Ground, 85/15, Frozen	13 1/2 Pound	UNPREPARED	100158
SEASONING TACO 21Z TRDE	9 Tablespoon		413429
SALSA 103Z 6-10 REDG	4 1/2 Ounce	READY_TO_EAT None	452841
CHIP TORTL SALTED TRI 5-1.5 GFS	1 1/2 Gallon		163000

Preparation Instructions

Directions:

Cook ground beef

add taco seasonings

Heat Queso Cheese

CCP: Heat to 165° F or higher for at least 15 seconds

Assemble bar with all vegetables

CCP: Hold for cold service at 41° F or lower.

CCP: Hold for hot service at 135° F or higher

CCP: Hold at 135° F or higher.

Notes:

SLE Components

Amount Per Serving

Meat	2.16
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.01
OtherVeg	0.01

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 75.00			
Serving Size: 1.00			
Amount Per Serving			
Calories	182.00		
Fat	12.97g		
SaturatedFat	4.33g		
Trans Fat	2.15g		
Cholesterol	0.18mg		
Sodium	145.52mg		
Carbohydrates	1.00g		
Fiber	0.02g		
Sugar	0.27g		
Protein	15.29g		
Vitamin A	189.52IU	Vitamin C	0.08mg
Calcium	2.25mg	Iron	0.07mg

Carrots (can)

Servings:	56.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7800

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD MED 6-10 GFS	3 #10 CAN		118915
SPICE PEPR BLK REG GRIND 16Z TRDE	2 Teaspoon		225037

Preparation Instructions

CCP: Wash Hands

CCP: Wash tops of can. Open cans and drain 1/2 of liquid out.

For every 28 servings use one hotel pan.

Add 1 tsp. to every hotel pan.

CCP: Heat carrots to at least 145. Serve immediately or hold at 145 or higher for no more than 4 hours

If internal temp fall below 145 reheat to 165 for 15 seconds

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.69
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 0.50

Amount Per Serving

Calories	41.57		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	346.43mg		
Carbohydrates	8.31g		
Fiber	2.77g		
Sugar	5.54g		
Protein	0.00g		
Vitamin A	10392.80IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Glazed Carrots

Servings:	56.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7804

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER WHPD GRD AA 2-5 GFS	2 Cup		242535
SUGAR BROWN LT 12-2 P/L	1 3/25 Ounce		860311
CARROT SLCD MED 6-10 GFS	3 #10 CAN		118915

Preparation Instructions

Directions:

Divide carrots evenly into 3 (12"x20"x2 1/2" 6# lb per pan) Drain liquid for each can

Combine : Margarine,sugar water

Pour 1/3 mixture over each pan

Conventional oven:375° for 15-20

CCP: Heat to 140° F or higher for at least 15 Seconds

Serve with number(#8 scoop) 1/2 cup

CCP: Hold at 135° F or higher.

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.69
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 0.50

Amount Per Serving

Calories	83.74
Fat	4.00g
SaturatedFat	2.86g
Trans Fat	0.00g
Cholesterol	11.43mg
Sodium	378.02mg
Carbohydrates	8.87g
Fiber	2.77g
Sugar	6.10g
Protein	0.00g
Vitamin A 10507.09IU	Vitamin C 0.00mg

Calcium 0.47mg

Iron 0.00mg

corn (can)

Servings:	118.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7807

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN WHL KERNEL R/SOD 6-10 P/L	6 #10 CAN		222011
BUTTER WHPD GRD AA 2-5 GFS	15 Tablespoon		242535
SPICE PEPR BLK REG GRIND 16Z TRDE	4 Teaspoon		225037

Preparation Instructions

CCP: Wash hand and top of cans

open corn and place in hotel pan.

use one hotel pan for every 29 servings

Divide margarine equally into the required number of pans.

Add 1 tsp of pepper to each pan.

Mix well

Heat corn to at least 145. Serve immediately or hold at 145 or higher for no longer than 4 hours

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.66

Nutrition Facts

Servings Per Recipe: 118.00

Serving Size: 0.50

Amount Per Serving

Calories	114.12		
Fat	2.21g		
SaturatedFat	0.64g		
Trans Fat	0.00g		
Cholesterol	2.54mg		
Sodium	191.13mg		
Carbohydrates	22.36g		
Fiber	2.63g		
Sugar	5.26g		
Protein	2.63g		
Vitamin A	25.42IU	Vitamin C	4.73mg
Calcium	0.00mg	Iron	0.00mg

Green Beans (can)

Servings:	90.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7811

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT MXD SV LO SOD 6-10	4 #10 CAN		221990
SPICE ONION MINCED 12Z TRDE	1 Cup		513997
BUTTER WHPD GRD AA 2-5 GFS	1/2 Pound		242535
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Tablespoon		225037

Preparation Instructions

CCP: Wash hands and top of cans

Place 2 cans in 1 hotel pan

Mix 1/2 cup of onions in each hotel pan

Mix in margarine or butter

Mix In pepper

CCP: Heat Green Beans to 145 or higher

Serve immediately or hold at 145 or higher for no more than 4 hours. if internal temp fall below 145 during the 4 hrs reheat to 165 for 15

sec.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 90.00

Serving Size: 0.50

Amount Per Serving	
Calories	23.38
Fat	0.04g
SaturatedFat	0.03g
Trans Fat	0.00g
Cholesterol	0.11mg
Sodium	161.25mg
Carbohydrates	4.60g
Fiber	2.30g
Sugar	2.30g
Protein	1.15g
Vitamin A	5.71IU
Vitamin C	6.90mg

Calcium 2.30mg **Iron** 4.60mg

Mixed Vegetables (frozen)

Servings:	53.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7819

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG MIXED 12-2.5 GFS	10 Pound		119393
BUTTER WHPD GRD AA 2-5 GFS	6 Tablespoon		242535
SPICE PEPR BLK REG GRIND 16Z TRDE	4 Teaspoon		225037

Preparation Instructions

CCP: Wash Hands

Place 5 # of mixed vegetables in each hotel pan

Place 3 tbps of butter and 2 tsp of pepper in each hotel pan.

CCP: Heat vegetables to 145 or higher. Serve immediately or hold at 145 or higher no more that 4 hours

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.15
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 53.00

Serving Size: 0.50

Amount Per Serving

Calories	27.64		
Fat	0.79g		
SaturatedFat	0.57g		
Trans Fat	0.00g		
Cholesterol	2.26mg		
Sodium	13.27mg		
Carbohydrates	3.38g		
Fiber	0.84g		
Sugar	0.84g		
Protein	0.56g		
Vitamin A	233.85IU	Vitamin C	1.69mg
Calcium	5.63mg	Iron	0.20mg

Buttered Peas , Canned

Servings:	55.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7822

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER WHPD GRD AA 2-5 GFS	4 Tablespoon		242535
PEAS R/SOD 6-10 P/L	3 #10 CAN		222000
SPICE PEPR BLK REG GRIND 16Z TRDE	2 Teaspoon		225037

Preparation Instructions

Directions:

Place 3 #10 cans of peas in a 4" steam table pan

Pour 4 oz of melted Margarine over peas

Add pepper

Store in refregator till time to steam.

Remove from cooler place in steam oven

CCP: Heat to 145° F or higher for at least 15 Seconds

Hold in steam table

CCP: Hold at 135° F or higher.

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.71

Nutrition Facts

Servings Per Recipe: 55.00

Serving Size: 0.50

Amount Per Serving			
Calories	103.85		
Fat	1.21g		
SaturatedFat	0.36g		
Trans Fat	0.00g		
Cholesterol	1.45mg		
Sodium	201.53mg		
Carbohydrates	16.93g		
Fiber	4.23g		
Sugar	8.47g		
Protein	5.64g		
Vitamin A	14.55IU	Vitamin C	0.00mg

Calcium 28.22mg **Iron** 2.03mg

Waffle Fries

Servings:	156.00	Category:	Vegetable
Serving Size:	3.02	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7825

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WAFFLE 6-4.5 MCC	4 Package		201081

Preparation Instructions

CONVECTION

PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. Or internal temp reaches 145 or higher. Serve immediately or hold at 145 or higher for no more than 4 hours

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 156.00

Serving Size: 3.02

Amount Per Serving			
Calories	1.19		
Fat	0.04g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.68mg		
Carbohydrates	0.19g		
Fiber	0.03g		
Sugar	0.00g		
Protein	0.02g		
Vitamin A	0.00IU	Vitamin C	0.03mg
Calcium	0.00mg	Iron	0.01mg

Fries Sweet Potato Crinkle MTG

Servings:	156.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7826

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT POT DP GROOVE 7/16 6-2.5	6 6/25 Package		628100

Preparation Instructions

Directions:

Wash hands.

Bake french fries according to manufacturer's instructions.

3.17 oz svg = 1/2 c. red/orange vegetable

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 156.00

Serving Size: 0.50

Amount Per Serving

Calories	1.51		
Fat	0.06g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	2.27mg		
Carbohydrates	0.21g		
Fiber	0.04g		
Sugar	0.06g		
Protein	0.03g		
Vitamin A	44.16IU	Vitamin C	0.03mg
Calcium	0.25mg	Iron	0.00mg

Tater Tots MTG

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7832

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS 6-5 OREI	5 Package		141510

Preparation Instructions

Directions:

WASH HANDS.

1. Place tater tots in a single layer on sheet pans lined with parchment paper.
2. Bake in Convection Oven at 425°F for 8 - 12 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 8 tater tots (approximately 1/2 cup).

Child Nutrition: 8 tater tots provides= 1/2 cup starchy vegetable

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving			
Calories	2.58		
Fat	0.12g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	6.15mg		
Carbohydrates	0.32g		
Fiber	0.04g		
Sugar	0.00g		
Protein	0.04g		
Vitamin A	0.00IU	Vitamin C	0.07mg
Calcium	0.00mg	Iron	0.00mg

Instant Mashed Potatoes

Servings:	80.00	Category:	Vegetable
Serving Size:	0.70	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7834

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	4 Package		613738

Preparation Instructions

CCP: wash hands

RECONSTITUTE

- 1: Pour 2 packages of potato pearls in mixing bowl at a time
2. Gradually pour 2 gallons of water into mixing bowl with potato pearls. Stir for 15-20 secs.
3. Allow potatoes to sit for 5 mins.
4. Stir briefly. Place finished product into hotel pan for service
5. Serve immediately or hold at 145 or higher for no more than 4 hours

CCP: If internal temp falls below 145 reheat to 165 for 15 secs

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 0.70

Amount Per Serving			
Calories	140.02		
Fat	2.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	680.08mg		
Carbohydrates	28.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.60mg

Breadstick

Servings:	100.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7835

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK WHT WHE PARBK 200-.9Z	100 Each		622082

Preparation Instructions

Place product on a lined sheet pan. Once thawed, bake in preheated 375 degrees F convection oven for 5-8 minutes.

SLE Components

Amount Per Serving

Meat	0.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00

Amount Per Serving

Calories	60.00		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	70.00mg		
Carbohydrates	13.00g		
Fiber	1.00g		
Sugar	0.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.72mg

Rice Brown MTG

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7838

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	4 7/16 Pound		516371

Preparation Instructions

Directions:

WASH HANDS.

1 PLACE RICE AND OPTIONAL SALT AND BUTTER IN PAN. ADD BOILING WATER. COVER RIGHTLY AND BAKE AT 350 DEGREES FOR 30-35 MINUTES.

2. Fluff with fork.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: #8 scoop (1/2 cup) provides= 1 oz eq grain

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.09
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving			
Calories	30.19		
Fat	0.18g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	6.57g		
Fiber	0.36g		
Sugar	0.00g		
Protein	0.71g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.13mg

Chicken and Waffles

Servings:	75.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7844

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	75 Serving		281831
WAFFLE MINI MAPL WGRAIN IW 72-2.47Z	75 Package		269260

Preparation Instructions

Convection Oven

6-8 minutes at 375°F from frozen or internal temp is 165

Waffles:

BAKE

Heat & Serve: Heat frozen Mini Waffle in ovenable pouch. Convection Oven: Preheat oven to 350°F. Place pouches flat on a baking sheet and heat for 7-9 minutes.*

Serving is 5 chicken nuggets and 1 package of waffles

SLE Components

Amount Per Serving

Meat	2.50
Grain	3.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00

Amount Per Serving			
Calories	462.50		
Fat	20.00g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	570.00mg		
Carbohydrates	53.25g		
Fiber	5.50g		
Sugar	14.25g		
Protein	20.25g		
Vitamin A	125.00IU	Vitamin C	0.00mg
Calcium	45.00mg	Iron	2.97mg

Yogurt, String cheese and Crackers

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7845

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	25 Each	READY_TO_EAT Ready to eat single serving	551760
CHEESE STRING MOZZ IW 168-1Z LOL	25 Each		786580
CRACKER GLDFSH HNY OAT WGRAIN 300-2CT	25 Package		770960

Preparation Instructions

Place yogurt, cheese stick and crackers in a saddle bag day of service.

Put in fridge till right before service -pull out what is needed for each run.

Keep internal temp at 41 or below

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving			
Calories	280.00		
Fat	10.50g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	375.00mg		
Carbohydrates	35.00g		
Fiber	1.00g		
Sugar	14.00g		
Protein	11.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	560.00mg	Iron	4.40mg

Pb&j, cheese stick and crackers

Servings:	20.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7850

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	20 Each		527462
CHEESE STRING MOZZ IW 168-1Z LOL	20 Each		786580
CRACKER GLDFSH HNY OAT WGRAIN 300-2CT	20 Package		770960

Preparation Instructions

day of service sit pb&j out to thaw.

Put pb&j, cheese stick and crackers in a saddle bag.

Put back in fridge till time of service. Only take out of fridge what is needed for each run.

Keep internal temp at 41 or below

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00

Amount Per Serving			
Calories	500.00		
Fat	27.00g		
SaturatedFat	8.00g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	595.00mg		
Carbohydrates	52.00g		
Fiber	5.00g		
Sugar	19.00g		
Protein	16.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	446.00mg	Iron	5.40mg

Broccoli Steamed MTG

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7852

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GFS	3 Package		610902
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon		651171
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Teaspoon		225037

Preparation Instructions

Directions:

WASH HANDS.

1. Bring a large pot of water to a boil. Add bags of broccoli.
2. Cook vegetables in boiling water for 5-10 minutes until just tender.

3. Sprinkle pepper and spray some butter buds on broccoli before service

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

Child Nutrition: 4 oz spoodle provides= 1/2 cup dark green vegetable

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.01
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50

Amount Per Serving

Calories	0.60
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.40mg
Carbohydrates	0.08g

Fiber	0.04g		
Sugar	0.04g		
Protein	0.02g		
Vitamin A	0.00IU	Vitamin C	0.60mg
Calcium	0.40mg	Iron	0.00mg

School Cheese Pizza

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7853

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WGRAIN 50/50 96-4.6Z	1 Each	B	585921

Preparation Instructions

COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pan. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. Note: For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	6.20		
Fat	0.22g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	0.30mg		
Sodium	9.60mg		
Carbohydrates	0.70g		
Fiber	0.08g		
Sugar	0.16g		
Protein	0.32g		
Vitamin A	2.18IU	Vitamin C	0.00mg
Calcium	6.14mg	Iron	0.05mg

Salisbury Steak w/ gravy and wg roll

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7854

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK SALISBURY CHARB 53-3Z ADV	1 Each	GRILL Flat grill: preheat flat grill to 350 degrees f. Cook frozen product 2-4 minutes per side or until internal temperature reaches 165degrees f. Conventional oven: preheat oven to 375degrees f. Bake frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f. Convection oven: preheat oven to 350 degrees f. Bake frozen product for 15-20minutes or until internal temperature reaches 165 degrees f. Microwave: cook frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f.	697011
GRAVY MIX BROWN 8-14Z FTHLL	1 Cup		425915
ROLL DNNR WHEAT PULL APART 12-16 GFS	1 Each		316938

Preparation Instructions

1. Salisbury Steak: CONVECTION OVEN: PREHEAT OVEN TO 350*F. BAKE FROZEN PRODUCT FOR 15-20 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165*F. 2. Gravy ADD 1-14Z BAG MIX TO 1GAL HOT TAP WATER WHILE BLENDING W/WIRE WHISK UNTIL THICKENED & HEATED. 3. combine the salisbury steak and the brown gravy in a hotel pan and serve immediately. If holding keep internal temp at 165 or higher hold no longer that 4 hours.

SLE Components

Amount Per Serving

Meat	1.50
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving	
Calories	7.00
Fat	0.30g
SaturatedFat	0.07g
Trans Fat	0.00g
Cholesterol	0.70mg
Sodium	34.45mg
Carbohydrates	0.72g
Fiber	0.05g

Sugar	0.03g		
Protein	0.29g		
Vitamin A	2.00IU	Vitamin C	0.02mg
Calcium	3.80mg	Iron	0.04mg

Chicken Nugget w/ wg roll

Servings:	1.00	Category:	Entree
Serving Size:	5.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7855

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL WHE WGRAIN BKD 72-2Z MAKTCH	1 Each		536890
CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	1 Each		281831

Preparation Instructions

Chicken Nuggets

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

6-8 minutes at 375°F from frozen or until internal temp is 165

Rolls:

BAKE AT 350 DEGREES FROM FROZEN STATE FOR 8 MINUTES.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00

Amount Per Serving

Calories	192.50		
Fat	5.50g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	10.00mg		
Sodium	160.00mg		
Carbohydrates	35.25g		
Fiber	7.50g		
Sugar	10.25g		
Protein	8.25g		
Vitamin A	25.00IU	Vitamin C	0.00mg
Calcium	25.00mg	Iron	1.89mg

Papa John's Pizza pepperoni

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7857

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.08
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Papa John's Cheese Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7858

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Beans Baked MTG

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7871

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BKD KTTL BRN SUGAR 6-10 HRTHSTN	1/100 Cup		822477

Preparation Instructions

Directions:

WASH HANDS.

1. Open can and pour beans into steam table pan(s).
2. Heat through.
3. Serve.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1/2 cup provides= 1/2 cup beans/peas

Updated December 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.01
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50

Amount Per Serving			
Calories	2.20		
Fat	0.01g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	6.80mg		
Carbohydrates	0.44g		
Fiber	0.12g		
Sugar	0.14g		
Protein	0.10g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.80mg	Iron	0.03mg

Creamy Cole Slaw

Servings:	100.00	Category:	Vegetable
Serving Size:	0.25	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7874

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL XTRA FINE 6-12Z	1 Ounce		750582
SPICE MUSTARD GRND 14Z TRDE	2 Teaspoon		224928
VINEGAR WHT DISTILLED 5 4-1GAL GFS	1/4 Cup		629640
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	1 Cup		198226

Preparation Instructions

Directions:

Place cabbage, carrots, and peppers (optional) in large bowl and toss lightly to mix.

Combine salad dressing or mayonnaise, sugar, celery seed, dry mustard, and vinegar.

Pour dressing over vegetables. Mix thoroughly. Spread 5 lb 3 oz (approximately 3 qt ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less (see Special Tips). For 50 servings, use 1 pan. For 100 servings, use 2 pans.

CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until ready to serve.

Mix lightly before serving. Portion with No. 16 scoop (¼ cup).

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.25

Amount Per Serving

Calories	0.17		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.13mg		
Carbohydrates	0.03g		
Fiber	0.01g		
Sugar	0.02g		
Protein	0.01g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.23mg **Iron** 0.00mg

Refried Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7885

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD 6-10 GRSZ	2 #10 CAN		293962
SALSA 103Z 6-10 REDG	1 Ounce	READY_TO_EAT None	452841
CHEESE CHED MLD SHRD 4-5 LOL	1 Pound		150250

Preparation Instructions

Directions:

In a 30 Quart mixer, Mix together beans ,salsa stir in 1 lbs 8oz of the mozz cheese. Blend untill all indgerdments are mixed

Divide mixture into 2 (12"X20"X2 1/2") which has been coated with pan release spray 1 pan = 50 servings 2= 100 servings

Convection Oven at 350° for 30 minutes

CCP: Heat to 165° F or higher for at least 15 seconds

Remove from oven sprinkle 3/4 # of cheese on each pan

Place back in oven till cheese is melted

CCP: Hold at 135° F or higher.

Portion with nymber 8 scoop (1/2 cup)

Notes:

SLE Components

Amount Per Serving

Meat	68.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.17
OtherVeg	0.00
Legumes	12.93
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50

Amount Per Serving	
Calories	9041.97
Fat	249.87g
SaturatedFat	123.47g
Trans Fat	0.00g
Cholesterol	488.00mg
Sodium	30578.54mg
Carbohydrates	1208.13g
Fiber	310.40g

Sugar	52.40g
Protein	527.73g
Vitamin A 4689.63IU	Vitamin C 1.33mg
Calcium 5625.21mg	Iron 106.56mg

Chicken Quesadilla

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7896

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX THGH STRP FAJT CKD 1/2 NAE 2-5	6 Pound	<p>BAKE Preparations: Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen.</p> <p>CONVECTION Preparations: Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen.</p> <p>MICROWAVE Preparations: Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.</p>	505765
CHEESE CHED MLD SHRD 4-5# COMM	1 1/2 Pound		150250
CHEESE MOZZ SHRD 4-5 LOL	1 1/2 Pound		645170
BUTTER WHPD GRD AA 2-5 GFS	1/2 Cup		242535
TORTILLA FLOUR 10 ULTRGR 12- 12CT	1 Each	<p>STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p>	690141

Preparation Instructions

Place chicken in steamer and heat to 140F. Drain well and save drained juice.

2. Stir in cheeses until melted and creamy (if needed add a little of the reserved chicken broth to make a creamy

consistency).

3. Add to chicken cheese mixture.
4. Place ½ cup of chicken mixture on each tortilla and then fold tortilla over once. Arrange 24 quesadillas on 18 x 26 inch sheet pan. Brush lightly with margarine.
5. Place in 325°F convection oven for five to six minutes.
6. If desired, serve with shredded lettuce and tomatoes. Serve with taco or picante sauce.

SLE Components

Amount Per Serving

Meat	2.24
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	187.60
Fat	12.90g
SaturatedFat	6.68g
Trans Fat	0.00g
Cholesterol	76.00mg
Sodium	549.00mg
Carbohydrates	1.54g
Fiber	0.06g
Sugar	0.52g
Protein	16.42g
Vitamin A 176.00IU	Vitamin C 0.00mg
Calcium 196.32mg	Iron 0.03mg

salad bar

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7897

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMN BLND SEP BAG 4-5 RSS	9 Pound		414166
TOMATO ROMA DCD 3/8 2-5 RSS	5 Pound		786543
CARROT BABY WHL PETITE 4-5 RSS	8 Pound		768146
PEAS GREEN 6-4 GFS	10 Pound		610802
BROCCOLI FLORET BITE SIZE 2-3 RSS	3 1/2 Pound		732451
CHEESE CHED MLD SHRD 4-5# COMM	2 1/2 Pound		150250
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 Package		244190
BACON CKD RND 192CT HRML	1/2 Package		433608

Preparation Instructions

Cut up turkey and ham

Place all items in salad bar containers even back up.

Place all items back in fridge keep internal temp at 41 or below

Place containers on salad bar in ice right before service. Place

Serve salad from serving line

SLE Components

Amount Per Serving

Meat	0.41
Grain	0.00
Fruit	0.00
GreenVeg	0.10
RedVeg	1.28
OtherVeg	0.00
Legumes	0.00
Starch	0.15

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00

Amount Per Serving	
Calories	101.59
Fat	3.66g
SaturatedFat	2.40g
Trans Fat	0.00g
Cholesterol	12.16mg
Sodium	124.84mg
Carbohydrates	12.00g
Fiber	2.82g

Sugar	5.83g		
Protein	4.99g		
Vitamin A	235.64IU	Vitamin C	8.91mg
Calcium	112.34mg	Iron	0.52mg

Baked Potato Bar

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7898

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER IDAHO 100CT MRKN	100 Each		233285
BROCCOLI FLORETS 6-4 GFS	1 Package		610902
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Package		150250
SALSA 103Z 6-10 REDG	1/2 #10 CAN	READY_TO_EAT None	452841
SOUR CREAM PKT FF 100-1Z LOL	1 Each		853190
BUTTER WHPD CUP 720-5GM LOL	2 Each		779141
BACON CKD RND 192CT HRML	100 Teaspoon		433608

Preparation Instructions

wash dirt off of potatoes.

place on sheet tray cook on 350 for an hour. Turn over potatoes at half way point.

place in warmer to keep warm

cook broccoli according to broccoli recipe

Heat pre cooked bacon and chop.

place toppings (shredded cheese, butter, sour cream and bacon) in bar containers. place back in fridge to keep internal temp at 41. place items on salad bar in ice right before service.

serve potatoes and broccoli from serving line.

SLE Components

Amount Per Serving

Meat	0.02
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.09
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00

Amount Per Serving

Calories	82.57		
Fat	0.59g		
SaturatedFat	0.30g		
Trans Fat	0.00g		
Cholesterol	2.05mg		
Sodium	63.02mg		
Carbohydrates	17.10g		
Fiber	2.01g		
Sugar	1.37g		
Protein	2.50g		
Vitamin A	74.73IU	Vitamin C	20.49mg
Calcium	19.34mg	Iron	0.52mg

Chef Salad

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-7902

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	25 Cup		735787
TOMATO ROMA DCD 3/8 2-5 RSS	3 1/2 Cup		786543
CUCUMBER SLCD 1/4 2-3 RSS	5 Pound		329517
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Package		150250
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	3 Slice		244190

Preparation Instructions

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Place washed lettuce into a mixing bowl.
2. Core and dice tomatoes.
3. Slice cucumbers into 1/4" slices.
4. Combine tomatoes and cucumbers.
5. Portion 1 cup of lettuce into individual salad bowls and top with tomato/cucumber,cheese and turkey, c mix. Toss and serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 1 salad provides= 1/2 cup dark green vegetable, 1/4 cup "other" vegetable, 1/8 cup red/orange vegetable

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.12
Grain	0.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 25.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		27.46	
Fat		0.83g	
SaturatedFat		0.50g	
Trans Fat		0.00g	
Cholesterol		3.30mg	
Sodium		23.50mg	
Carbohydrates		3.46g	
Fiber		1.20g	
Sugar		0.76g	
Protein		1.10g	
Vitamin A	5033.40IU	Vitamin C	30.29mg
Calcium	40.62mg	Iron	0.82mg

Shiver Shock Smoothie

Servings:	40.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-10130

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	2 1/2 Package	READY_TO_EAT Ready to use with pouch & serving tip.	811500
CONC BLUE RASP 100% 4+1 6-64FLZ	1/2 Package		194313
CRACKER GLDFSH HNY OAT WGRAIN 300-2CT	1 Package		770960

Preparation Instructions

1. mix shiver on container of shiver shock concentrate in jug with water that is filled to the fill line. Shake jug
2. put 2 1/2 bags of yogurt parfait in mixing tub pour in 1/2 of jug of shiver shock. Blend well with immersion blender.
3. Label and place in refrigerator till ready for use.
4. Serve 8 oz. in a 8 oz. cup with lid and a graham cracker for breakfast.

*** concentrate is good for 10 days.

*** mixture with yogurt is good for 3 days.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	8.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00

Amount Per Serving

Calories	4.75		
Fat	0.11g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.04mg		
Sodium	3.72mg		
Carbohydrates	0.83g		
Fiber	0.03g		
Sugar	0.39g		
Protein	0.08g		
Vitamin A	7.81IU	Vitamin C	0.09mg
Calcium	7.08mg	Iron	0.12mg

Salad Mixed Green MTG

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12697

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE 24CT MRKN	50 1/2 Cup		305812
TOMATO 6X6 LRG 10 MRKN	3 1/2 Pound		199001
CUCUMBER SELECT SUPER 45 MRKN	3 1/2 Pound		198587

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Place washed lettuce into a mixing bowl.
2. Core and dice tomatoes.
3. Slice cucumbers into 1/4" slices.
4. Combine tomatoes and cucumbers.
5. Portion 1 cup of lettuce into individual salad bowls and top with tomato/cucumber mix. Toss and serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 1 salad provides= 1/2 cup dark green vegetable, 1/4 cup "other" vegetable, 1/8 cup red/orange vegetable

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.07
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	16.37
Fat	0.08g
SaturatedFat	0.02g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	1.66mg
Carbohydrates	3.40g

Fiber		1.42g	
Sugar		1.96g	
Protein		1.31g	
Vitamin A	268.87IU	Vitamin C	4.46mg
Calcium	19.92mg	Iron	0.46mg

Refried Beans

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12698

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beans, Refried, Low sodium, canned	2 #10 CAN	BAKE Open can and heat according to recipe or instructions on can	100362
SALSA 103Z 6-10 REDG	1 #10 CAN	READY_TO_EAT None	452841
Mozzerella Cheese	1 Pound		105077

Preparation Instructions

Directions:

In a 30 Quart mixer, Mix together beans ,salsa stir in 1 lbs 8oz of the mozz cheese. Blend untill all indgerdments are mixed

Divide mixture into 2 (12"X20"X2 1/2") which has been coated with pan release spray 1 pan = 50 servings 2= 100 servings

Conventional oven: Bake at 350 °f or 45 minutes

Convection Oven at 350° for 30 minutes

CCP: Heat to 165° F or higher for at least 15 seconds

Remove from oven sprinkle 3/4 # of cheese on each pan

Place back in oven till cheese is melted

CCP: Hold at 135° F or higher.

Portion with nymber 8 scoop (1/2 cup)

Notes:

SLE Components

Amount Per Serving

Meat	1.03
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.18
OtherVeg	0.52
Legumes	0.52

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50

Amount Per Serving

Calories	67.51
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	145.95mg
Carbohydrates	12.47g
Fiber	2.59g
Sugar	1.22g
Protein	3.62g
Vitamin A 125.84IU	Vitamin C 1.41mg
Calcium 12.02mg	Iron 0.00mg

Taco Sticks

Servings:	75.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12702

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIX TACO BF IW 50-4.6Z HOTGRILL	1 Each		188752

Preparation Instructions

Thawing is required before heating. Place product on a bun pan and cook until internal temperature of 160F is achieved. Conventional Oven: 300F 18-20 minutes / Convection Oven: 275F 18-20 minutes

CCP: 165

SLE Components

Amount Per Serving

Meat	0.03
Grain	0.03
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00

Amount Per Serving

Calories	4.60		
Fat	0.17g		
SaturatedFat	0.11g		
Trans Fat	0.00g		
Cholesterol	0.69mg		
Sodium	8.41mg		
Carbohydrates	0.43g		
Fiber	0.05g		
Sugar	0.01g		
Protein	0.27g		
Vitamin A	3.36IU	Vitamin C	0.08mg
Calcium	4.38mg	Iron	0.04mg

French toast bites w/ sausage

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12707

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST BITES WGRAIN 384-.51Z	1 Each		391073
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970

Preparation Instructions

1. place sausage in single layer on parchment sheet tray. Bake for 10-12 minutes or internal temp reaches 165. CCP: Hold sausage at above 135
2. Heat in oven at 375 degrees F for 2-3 minutes. Finish: roll in powdered or granulated sugar immediately.
3. Place 3 french toast bites and 1 sausage patty in a serving boat. Serve immediately

SLE Components

Amount Per Serving

Meat	0.02
Grain	0.02
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	5.00		
Fat	0.32g		
SaturatedFat	0.12g		
Trans Fat	0.00g		
Cholesterol	0.90mg		
Sodium	7.20mg		
Carbohydrates	0.38g		
Fiber	0.02g		
Sugar	0.14g		
Protein	0.15g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.01mg